For Consideration
Comments by the United States of America on Texts Submitted for Consideration
International Animal Health Code Committee
January 2002 Report

APPENDIX 3.6.4.

CLASSICAL SWINE FEVER VIRUS INACTIVATION PROCEDURES

Article 3.6.4.2.

Note: proposed additions are shown as double underlined and deletions are bracketed:

Current draft wording:

Meat

For the inactivation of viruses present in meat, one of the following procedures should be used:

1. Heat treatment

   Meat shall be subjected to one of the following treatments:

   a) heat treatment in a hermetically sealed container with a Fo value of 3.00 or more;

   b) heat treatment at a minimum temperature of 70°C, which must be reached throughout the meat;

   c) heat treatment in a hermetically sealed container at a temperature of at least 60°C for a minimum of 4 hours, during which the core temperature must reach at least 70°C for 30 minutes.

Proposed wording:

Meat

For the inactivation of viruses present in meat, <u>previously deboned,</u> one of the following procedures should be used:

1. Heat treatment

   Meat shall be subjected to one of the following treatments:

   a) heat treatment in a hermetically sealed container with a Fo value of 3.00 or more;

b) heat treatment at a minimum temperature of 70°C, which must be reached throughout the meat;

c) heat treatment in a hermetically sealed container [at a temperature of at least 60°C for a minimum of 4 hours], during which the core temperature must reach at least 70°C for 30 minutes.

Rationale: 1) it takes longer for virus to be inactivated in bone maoorw than in muscle tissue which, as a result of maturation, has a lower pH. Therefore, bones should be removed before heat treatment, and 2) the deleted text under 1 c) is not needed. Moreover, the core temperature cannot reach 70 ºC when it is only heated to 60 ºC.

Current draft wording

2.Natural fermentation and maturation

The meat should be subjected to a treatment consisting in natural fermentation and maturation of not less than 9 months and having the following characteristics:

a) aw value of not more than 0.93, or

b) a pH value of not more than 6.0.

Hams should be subjected to a natural fermentation and maturation process for at least 190 days and loins for 140 days.

Suggested wording:

2.Natural fermentation and maturation

The meat should be subjected to a treatment consisting in natural fermentation and maturation [of not less than 9 months] and having the following characteristics:

a) aw value of not more than 0.93, or

b) a pH value of not more than 6.0.

Hams should be subjected to a natural fermentation and maturation process for at least 190 days and loins for 140 days.

Rationale: Deleted portion is not needed. For hams the time stated is 190 days and for loins 140 days. Therefore, it does not make sense that the maturation period for meat, in which hams and loins are included, is 9 months (i.e. 270 days).

Additional suggested wording:

3. Dry cured pork meat:

a) Italian style hams: Italian style hams with bone in, cured with salt and dried for a minimum of 313 days.

Rationale: Reference: McKercher, et.el. (1987) Survival of Viruses in "Prosciutto di Parma" (Parma Ham). Can. Inst. Food Sci. Technol. J v.20 (4): p, 267-272

b) Spanish style pork meat: Spanish style pork meat with bone in cured with salt and dried for a minimum of 252 days for Iberian hams, 140 days for Iberian shoulders, 126 days for Iberian loin, and 140 days for Serrano hams.

Rationale: Reference: Mebus et.el. (1993): Survival of foot-and-mouth disease, African swine fever, and hog cholera viruses in Spanish Serrano cured hams and Iberian cured hams, shoulders and loins. Food Microbiology. London: Academic Press. V. 10 (2) p.133-143